

CLAIMS

1. A method for producing dishes served in sauce containing food products such as vegetables, fruits, dairy products and meats, whereby preserving them for several months without adding preservatives and/or coloring agents and without sterilization, characterized in that it consists of:

- 5           -           proceeding with cooking in a pot, fresh ingredients mixed with seasoning products such as salt, pepper, spices, hot peppers, and with animal and/or vegetable fat for a duration of 20 minutes up to 6 hours at a minimum temperature of 80°C;
- 10           -           hot packaging the thereby obtained sauce in a clean container at a temperature above 80°C, the packages being closed immediately after filling; and
- rapidly cooling said packages filled with sauce, for a duration less than 2 hours depending on the volume of
- 15           the latter, at a temperature less than 10°C.

2. The method for producing sauces according to the preceding claim, characterized in that the rapid cooling is carried out in an enclosure brought to a temperature between 0°C and -25°C.

20           3. The method for producing sauces according to any of the preceding claims, characterized in that the cooking temperature in the pot is between 95°C and 105°C in the core.